

## DINNER MENU

Wednesday- Friday: 4pm to 8pm · Saturday: 2pm to 8pm

# FROM THE KITCHEN



To place a takeout order,  
visit our website  
[www.pacificabrewery.beer](http://www.pacificabrewery.beer)

## SPECIALS

### WEDNESDAY

**BURGER + BREWS**  
PB Burger and any of our  
beers below 8% ABV

**\$25**

### THURSDAY

**TACO + TEQUILA**  
Two pork carnitas tacos topped w/  
jalapeño, avocado, and cilantro  
served with our PB margarita

**\$24**

## APPETIZERS

Hawaiian tuna poke · sushi rice, toasted macadamia nuts,  
soy-cured yolk, taro chips · 21

Popcorn shrimp tempura · wasabi and  
sriracha sauces, cucumber & seaweed salad · 18

Shrimp skillet · bell peppers, onions, garlic, zucchini, and cheese · 19

Mussels and clams · Spanish chorizo, Pacifica brew beer,  
garlic and green onions · 20

Dry rub chicken wings · blue cheese aioli, barbecue sauce · 14



## PIZZAS FROM THE WOOD-FIRED OVEN

Margherita · house marinara, mozzarella, basil-pine nuts pesto · 18

Chicken Garlic Pizza · garlic white sauce, chicken, spinach, gouda cheese · 20

Pepperoni and mushrooms · house marinara sauce, mozzarella cheese · 20

Rustic Pizza · house marinara sauce, gouda cheese, prosciutto, arugula, balsamic · 22

## ENTREE

Local pan-seared sea bass · parsnip purée, seasonal roasted vegetables and cherry tomato relish · 39

PB burger · beer onions, sharp cheddar, house fries · 19

Roasted chicken · over a bed of veggies, lemon oregano sauce · 28

Braised pork papardelle · parmesan cheese · 28

Rockfish tacos · cabbage, avocado, roasted tomato salsa · 16

Fried chicken sandwich · house fries · 19

## SIDES

PB mac & cheese · topped with bbq pulled meat · 9

Medley from our friends at Iacopi Farms · green beans, asparagus,  
broccoli and Brussel sprouts · 10

House fries · 6



## DESSERTS

Chocolate bread pudding · vanilla ice cream, caramel sauce · 11

Beignets · apple butter, salted caramel sauce · 11

Apple Cobbler · served with vanilla ice cream · 11



## SOUP & SALAD

Soup of the day · 9

Mixed greens salad · Apple, candy walnuts, dried cranberries,  
Burrata, pomegranate glaze and champagne dressing · 15

Caesar salad · pretzel croutons, parmesan, crispy capers · 13

Watermelon salad · Toasted pistachios, prosciutto, mint, raisin  
vinaigrette, balsamic reduction, and feta cheese · 15

Wedge · beer braised bacon, buttermilk · 12

### ADD TO ANY SALAD:

Parsley-garlic shrimp · 10 Teriyaki Salmon · 15

Grilled chicken · 10

IACOPI FARMS

THE PAULINE

THE PAULINE



BRISA DE AÑO RANCH

For parties of 8 or more, 20% gratuity will be added to the check.

IMPORTANT: PLEASE REMEMBER TO SIGN YOUR CHECK.  
Any unsigned checks will be added a 20% gratuity.



# OUR BEERS



# ON TAP



## ONE LITER STEIN POURS \$14

- Billowing
- Kuit Tower
- Poppy Pilsner
- Schwarzpierz
- Quarry Kölsch



MIXED FERMENTABLE WITH MOTUEKA, WAKATU, AND RAKAU ABV 11.4 %

## MIMOSA SERVICE 10 oz • 11

A complex and intricate recipe with sauvignon blanc grape juice, mango and blood orange purée. We imagined this beer just like how we like our mimosas... extra dry brut champagne with a little bit of orange juice for coloring!

BAVARIAN STYLE HEFEWEIZEN ABV 5.2 %

## BILLOWING 19 oz / pitcher • 7/24

We brew this Bavarian style wheat beer true to tradition. A carefully chosen strain of Hefeweizen yeast creates flavors of fresh sliced pear, a little green banana, and a pinch of clove. California grown barley and wheat from Admiral Maltings give this beer incredible flavor and the fluffiest mouthfeel in the game.



KÖLSCH STYLE ALE ABV 4.5 %

## QUARRY KÖLSCH 16 oz/pitcher • 7/26

Quarry Kölsch is a very drinkable and approachable beer. This beer flavored beer is a pale as a Pilsner and fruity like an ale. This beer is brewed with German Pilsner and German Wheat malts, bittered with Nugget hop and fermented with German ale yeast. Prost!

HISTORIC OAT LAGER ABV 5.4 %

## KUIT TOWER 19 oz / pitcher • 7/26

Our friends at Admiral Maltings had a crazy idea; brew a lost beer style that existed from the 1400's until the 1800's in the Netherlands and featured a freakishly large proportion of malted oats. This traditional Kuitbier (pronounced "Coit") features 50% malted oats, 25% malted wheat, and just a mere 25% malted barley in the recipe, all California grown and malted by Admiral Maltings. The result is a time traveling, highly approachable strong lager with flavors of rustic grain, straw, a little white grape and a pleasantly sweet and creamy finish.

AMERICAN INDIA PALE ALE ABV 7.2 %

## ARROWHEAD IPA 16 oz / pitcher • 8/28

Arrowhead is made from American 2-row, and cara malt which brings out a touch sweetness and added mouthfeel. Intense citrus aromas come forward from the aggressive Amarillo and Centennial hop schedule.

AMERICAN INDIA PALE ALE ABV 7.2 %

## ARROWHEAD IPA ON NITROGEN 16 oz • 8

This beer follows the carbonated version on our menu, but served on nitrogen creating a smooth and creamy mouthfeel.

BLACK LAGER ABV 5.0 %

## SCHWARZPIER 16 oz/pitcher • 8/28

Big, black and chewy yet finishes smooth and clean.

HOPPY PILSNER ABV 5.3 %

## POPPY PILSNER 16 oz/pitcher • 8/28

Brewed with Bohemian Pilsner and featuring Czech and New Zealand hops. This beer is crisp, refreshing and well balanced with malt complimenting the hops and vice versa.

## BREWER'S FLIGHT • 12

Four 5oz pours

Billowing, Poppy Pills, Schwarzpierz, Arrowhead



## Abbaye de Rockaway

\$25

1 PINT 9.4 FL. OZ (750ML)



## GRAND CRU 2022

BELGIAN STYLE QUAD AGED IN BOURBON AND RED WINE BARRELS • 11% ABV •

THANK YOU FOR YOUR SUPPORT



[pacificbrewery.beer](http://pacificbrewery.beer)

# DRINKS



## Mimosa service • 39

Half bottle of Taittinger champagne with choice of 2 juices (strawberry, passion fruit, pineapple, orange, grapefruit)

## BY THE GLASS

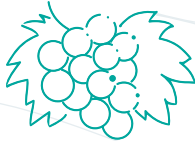
### SPARKLING



- Champagne Taittinger NV, 375 ml, France • 36
- Avissi Sparkling Rose, Italy • 13
- Avissi Prosecco, Italy • 13
- Gruet Brut NV, New Mexico • 13
- Champagne Laurent Perrier NV, 187ml, France • 25

### WHITE & ROSE

- Sauvignon Blanc - Morgan Arroyo, Sta Lucia Highlands • 13
- Chardonnay - Beringer, Napa Valley • 15
- Pinot Blanc - Skylark, Mendocino • 13
- Reisling - Reeve, Healdsburg • 13



### RED

- Pinot Noir - Rainstorm, Oregon • 14
- Pinot Noir - Rebellious, California • 15
- Merlot - Whitehall Lane, Napa Valley • 22
- Toscana- Centine, Tuscany • 16
- Cabernet Sauvignon - Heritage, Walla Walla Washington • 16
- Cabernet Sauvignon - Rassi, Sonoma Valley • 20



ONE OF THE RAREST OF COGNACS IN THE WORLD

## REMY MARTIN LOUIS XIII COGNAC GRANDE CHAMPAGNE

1/2oz - \$155    1oz - \$285    1.5oz - \$395



## HOUSE COCKTAILS

### CORPSE REVIVER • 15

Botanist Islay Dry Gin, cointreau, Cocchi Americano, absinthe

### EAGLE AMICI • 15

Eagle Rare bourbon Pacifica Brewery private label, amaretto, fresh lemon, angostura bitters

### PB STRAWBERRY SMASH • 13

Eagle rare bourbon, muddled strawberries, cassis liqueur, fresh lemon

### KINGSBURG COOLER • 13

Tito's vodka, aperol, grapefruit

### SUNSET SURFER • 17

Don Q rum, lime, grenadine, pineapple, topped with dark rum

## CLASSIC COCKTAILS

### CLASSIC OLD-FASHIONED • 13

Dickel 8 year bourbon over a very large ice cube

### CLASSIC MARGARITA • 13

Choice of Bruxo mezcal or 3 Generaciones tequila, fresh lime, agave

### CLASSIC SF IRISH COFFEE • 13

Tullamore Dew, sugar cube and hand shaken cream

### SANGRIA • 13



## SPECIAL SHOOTER

### MID DAY MADNESS • 8

Absolut Citron, guava and lime